FRESH OYSTERS on the half shell*
Our selection changes daily so be sure to ask your server!

STARTERS

Oyster Shooters*
Fresh shucked Blue Point Oyster served in a shot glass with our house Bloody Mary mix, alongside a Schlitz chaser!
3.00/ea

Buffalo Grouper Cheeks
breaded and fried, tossed in buffalo sauce and served with a side of celery and blue cheese dressing
13.95

Fried Surf Clam Strips
fresh surf clams breaded to order
11.95

Cajun BBQ Shrimp
shell-on sauteed shrimp in cajun spiced butter sauce
10.95

Crab Cake
made with Maryland Blue Crab meat and served with remoulade
11.95

Fried Calamari
hand breaded to order
12.25

Fried Oysters
fresh shucked Virginia oysters hand breaded to order
12.95

Steamed Clams
seasonal clams steamed in white wine, butter, and garlic
12.95

Steamed PEI Mussels
fresh Prince Edward Island mussels steamed in white wine, butter, and garlic
11.95

Shark Bites
marinated and grilled Swordfish skewer served with buerre blanc
10.95

Calamari Steak
parmesan breaded and served over crimini mushrooms and buerre blanc
12.75

Oysters Rockefeller
Blue Point oyster topped with spinach, parmesan, bacon, fennel, cream, and anise liqueur
3.50/ea

Hot Peel n' Eat Shrimp
steamed shell-on Gulf shrimp tossed in herbed Old Bay butter
11.95

Bayview Herring
your choice of wine or cream sauce
6.95

Salmon Crack
smoked sweet salmon jerky. try not to get hooked!
13.95

Lobster Tail on a Stick
3 oz cold poached cold water lobster tail
7.50

Shrimp Cocktail
One Pound 15.95
Half Pound 8.50

PO' BOYS

Hoagie roll with lettuce, tomato, remoulade and served with chips and a pickle

Substitute fries for 2.00 more

Clam Digger
12.25

Fried Shrimp
12.25

Blackened Catfish
12.25

Fried Catfish
12.25

Fried Oyster
12.25

BAJA FISH TACOS

Two tacos served on flour tortillas with a lime cilantro cabbage, chipotle crema, topped with queso fresco, pickled red onion, and served with chips and a pickle

Substitute fries for 2.00 more

Fried Grouper Cheeks
11.95

Grilled Shrimp
11.95

Fried Surf Clams
11.95

SOUPS

Shrimp and Sausage Gumbo
4.50 cup 6.50 bowl

New England Clam Chowder
4.50 cup 6.50 bowl

Lobster Bisque
4.50 cup 6.50 bowl

SALADS

All salads available topped with fish or lobster salad for an additional charge

Grilled Salmon 8.00 Ahi Tuna* 10.00

Grilled Shrimp 8.00 Lobster Salad 18.00

Fried Calamari 7.00

Mixed Green 6.95
assorted greens, cucumber, cherry tomato, red onion, with a blueberry vinaigrette

Caesar* 9.95
romaine, crouton, parmesan, with our house Caesar dressing

Poached Salmon 15.95
assorted greens, cucumber, cherry tomato, red onion, with a blueberry vinaigrette topped with white wine poached Atlantic Salmon

400 N. Water Street 414-220-8383 www.stpaulfish.com
**MILWAUKEE FISH FRY**
Half pound of hand breaded fresh fish, served with fries and coleslaw

- **Cod Fry** 12.50
- **Jumbo Shrimp Fry** 15.00
- **Walleye Fry** 14.95
- **Grouper Fry** 16.95
- **Catfish Fry** 13.95
- **Lake Perch Fry (when available)** 16.95

**SANDWICHES**
Served with chips and a pickle
Substitute fries for 2.00 more

- **Grilled Salmon** 13.50
  Atlantic Salmon, lettuce, tomato, onion, and remoulade on a kaiser roll
- **Blackened Salmon** 13.50
  blackened Atlantic Salmon, lettuce, tomato, onion, and remoulade on a kaiser roll
- **Salmon Rockefeller** 14.95
  grilled Atlantic Salmon topped with spinach, bacon, fennel, cream, and tomato on a kaiser roll
- **Crab Cake** 13.95
  house-made crab cake, lettuce, tomato, onion, and remoulade on a kaiser roll
- **Peri Peri Mahi Mahi** 12.95
  grilled Mahi Mahi, lettuce, tomato, onion, and lemon caper mayo on a kaiser roll
- **Grilled Tuna Steak*** 13.95
  Ahi Tuna, lettuce, tomato, onion, and lemon caper mayo on a kaiser roll
- **Classic Tuna Melt** 11.50
  house-made Tuna salad, cheddar cheese, and tomato on toasted white bread
- **Jamaican Jerk Swordfish** 13.50
  grilled Swordfish, lettuce, tomato, onion, and lemon caper mayo on a kaiser roll
- **Fried Walleye** 12.95
  fried Walleye, lettuce, tomato, onion, and tartar sauce on a kaiser roll
- **Fried Grouper** 13.95
  fried Grouper, lettuce, tomato, onion, and tartar sauce on a kaiser roll
- **Fried Lake Perch (when available)** 13.95
  fried Lake Perch, lettuce, tomato, onion, and tartar sauce on a kaiser roll

**ST. PAUL'S ROLLS**
St. Paul's famous, bestselling East Coast Roll - a butter toasted brioche split top bun stuffed with cold Lobster or Crab salad and served with fries and coleslaw

- **Maine Lobster Roll** 21.95
- **Alaskan Crab Roll** 17.95

**ST. PAUL'S FAMOUS GRILLED FISH DINNERS**
Served grilled or blackened with jasmine rice, sautéed vegetables, with your choice of beurre blanc or fruit salsa

- **Alaskan Halibut** 25.95
- **Swordfish** 20.95
- **Ahi Tuna*** 23.95
- **Jumbo Shrimp** 18.50
- **Pan Fried Catfish** 16.95
- **Chilean Sea Bass** 29.95
- **Atlantic Salmon** 17.95
- **Pan Fried Walleye** 17.95
- **Mahi Mahi** 18.50
- **Red Grouper** 24.95
- **Seasonal Salmon** 24.95

**SPECIALTIES**

- **Sole Piccata** 21.95
  lightly pan fried sole fillet with a sauce of white wine, garlic, capers, lemon, and butter. Served with jasmine rice and sautéed vegetables
- **Parmesan Breaded Calamari Steak** 15.95
  parmesan breaded and served over crimini mushrooms and buerre blanc, served with jasmine rice and sautéed vegetables
- **New England Style Lobster Boil** 26.95
  one pound whole Maine lobster served with corn, red potatoes, and drawn butter
- **New England Style King Crab Boil** 39.95
  one pound of Alaskan King Crab legs served with corn, red potatoes, and drawn butter
- **New England Style Snow Crab Boil** 24.95
  over a pound of Snow Crab legs served with corn, red potatoes, and drawn butter
- **Scallop Dinner** 26.95
  pan seared jumbo dry pack scallops served with jasmine rice, sautéed vegetables, with your choice of beurre blanc or fruit salsa
- **Bouillabaisse** 21.95
  mussels, clams, fish, calamari, and shrimp served in a tomato fennel broth with a side of toasted french bread

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GF: Gluten Free. We are not a gluten free kitchen, cross contamination may occur.

*Consuming undercooked meats, seafoods, or shellfish may increase your risk of foodborne illness

220 Plate Splitting Fee
20% gratuity added to parties of 5 or more

Gluten Free